

AMONG MY SOUVENIRS

There are jam eating families who plan to buy fruit for jams. If you are one of these, here is a tried and true recipe for Old-Fashioned Strawberry Jam.

STRAWBERRY JAM
8 cups crushed strawberries
6 cups sugar

If strawberries are ripe and not very acid, add 1 tablespoon lemon juice for each cup of crushed berries. This will make a firmer jam.

Wash, drain and hull strawberries. Measure. Add sugar and cook slowly until sugar dissolves.

Boil rapidly until reaching the jelling test.

There are three suggestions for this testing. A candy thermometer may be used. The jelling point is 221 degrees at sea level. Boil some water. Note the temperature at which it boils, then add 9 degrees for the jelling point temperature in your particular altitude.

A second test should be

Versatile Onion

Stir instant minced onion into gravies and fish sauces for quick flavor addition.

Blend instant minced onion with softened butter and prepared mustard. Spread on bread and top with boiled ham and Swiss cheese.

Pop into oven to melt cheese.

Six for Six Is Offer of Beechnut

Six labels bring six free jars of Beechnut baby foods to your pantry shelves when you follow suggestions as listed on this page.

This offer brings eating happiness to the little ones and replaces your expenditure for more nourishment to follow.

From the first strained foods on through junior foods, Beechnut formulates its products to make nutrition taste better so the more Beechnut foods your babies eat, the more nourishment they get.

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made by dipping a spoon in the syrup and lifting it until the liquid runs off the sides of the spoon. As the liquid is reaching the jelling point, this syrup will drop from the spoon in two drops.

When the drops run together and slide off in a flake or sheet from the side of the spoon, the jelly is finished and must be removed from the heat at once.

A third test is to put a little of the jelly on a plate and put it in the freezing compartment of your refrigerator. If it jells in a few minutes, the jelly is done. Remove the jelly from the heat while making this test.

When jelly or jam is done, pour boiling hot into hot, sterilized jars and seal at once.



ANGEL CAKE and strawberries make an elegant dessert for springtime enjoyment. When iced with whipped topping it is a finale easily prepared by the most inexperienced chef in the family.

Preparing Top Hat Is Children's Play

This glamorous dessert can be prepared easily by the most inexperienced cook in the family.

Layers of angel food cake are split and filled with luscious juicy-sweet strawberries. The top and sides are iced with dessert topping — so easy to prepare — so noted for its holding qualities — and so popular for its low calorie content.

The topping is made "quick as a whip" with Lucky Whip Dessert Topping Mix.

It can be made well in advance of serving time as the topping retains its soft peaks and fresh-whipped flavor all day long.

Simply store it in the refrigerator until ready to use.

STRAWBERRY ANGEL CAKE

1/2 cup cold milk
1/2 tsp. vanilla

1 pkg. (2 1/4-oz.) Lucky Whip Dessert Topping Mix

1 large angel food cake
Sweetened sliced strawberries

Combine cold milk, vanilla and Lucky Whip in a deep one quart bowl. Blend, then whip at high speed with electric mixer or hand beater until topping forms soft peaks.

Cut cake into three layers. Spread layers with sweetened strawberries. Cover top and sides of cake with Lucky Whip.

Garnish with whole berries.

NUTRIENT COMBO

Add Eggs to Salmon for Continental Dish

For breakfast, brunch, dinner, lunch, or supper, any time anywhere, a delightfully different Continental dish is smoked salmon and eggs.

It's colorful, flavorful and nutritious, too, with all the valuable vitamin and mineral qualities so abundant in both fish and eggs.

Sliced smoked salmon may

be found in the delicatessen department of most California food markets and, of course, fresh eggs from California ranches are a market staple.

SMOKED SALMON SCRAMBLED EGGS

1 pkg. (3-oz.) sliced smoked salmon

8 large eggs

1 lbs. butter

1 lbs. frozen chopped chives

Pepper to taste

Cut sliced smoked salmon into one-inch squares and set aside.

In a bowl, beat eggs and frozen chopped chives lightly together and set aside.

In frying pan, melt butter over low heat and add salmon. When salmon is heated through, add egg and chive mixture and pepper.

Stir gently until eggs are scrambled and set. Four to six servings.

BRUNCH SPECIAL USES AVOCADOS

If you're planning a Sunday brunch, here's a crowd-pleasing recipe using avocados.

Rainbow Brunch Special is about as colorful as a rainbow for it has the light green-yellow fruit from the avocado, tomato wedges and crisp bacon perched atop dill-flavored scrambled eggs.

Summer varieties of avocados begin coming to market in the latter part of May.

BRUNCH SPECIAL

1 avocado

4 slices bacon

3/4 cup soft bread crumbs

6 eggs

1 tsp. salt

1/2 tsp. pepper

1/2 tsp. dill weed

1/2 cup milk

1 tomato

Cut avocado lengthwise into halves; remove seed and skin. Cut fruit into cubes.

Cut bacon into 1-inch lengths; fry until crisp. Remove bacon; drain off all but 1 tablespoon fat. Toast bread crumbs in bacon fat until crisp. Remove from skillet.

Beat eggs lightly; add salt, pepper, dill weed and milk. Turn into skillet and cook over low heat, stirring from bottom of pan as eggs set.

When almost set, add avocado, bacon and crumbs and finish cooking. Cut tomato into wedges and arrange over eggs. Serve at once.

ROTATE ITEMS ON EMERGENCY SHELF

Milk, with its bounty of health-giving nutrients, is of major consideration when it comes to pantry-shelf items held for emergencies.

June Dairy Month is a good time to look over these important items and to rotate them by using up those which have been held the longest and then putting in fresh supplies.

Storable milk products that would be vital during an emergency are evaporated, non-fat dry and condensed milk.

Powdered cream is another handy shelf-held item. Bottled cheese spreads and canned cheese sauces and soups with their high protein value also have a place in emergency pantry shelf planning.



EGGS SCRAMBLED to the just-right stage are the test of a chef's skill. Gentle cooking and immediate service are two musts to learn in making this simple dish.

WHAT IS IT THAT HAS A BEARD, THREE FULL GLASSES AND TALKS ABOUT FISHES THAT FLY LIKE BIRDS YET?



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(Save money, too.)
Discover new Lucky Whip Topping Mix!

New Lucky Whip tops any dessert with real fresh-whipped flavor

Look for this introductory package at your grocer's



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